BOTTOMS UP...

. . . Guide

to

Pleasant

Drinking

Mary Howard

THE ADVENT OF THE COCKTAIL

A lonely, abandoned jigger of gin
Sat on a table top. "Alas", cried he,
"Who will join me?" And he tried a friendly grin.
Came a pretty youth, Mam'selle Vermouth,
Who was bored with being just winey.
Said she to Sir Gin: "You'd be *ever* so nice
With Olive and Ice." And so they were Martini.

BOTTOMS UP...

...Guide to Pleasant Drinking

Foreword

ALCOHOL, we are told, was created for the solace of women, as a slight compensation for the creation of man, who was merely created to keep her on the move and busy generally. And we have no doubt that the male reader will muster sufficient ingenuity to rearrange this epigram to suit his purpose. At any rate, most people will agree that in moments of stress and strain wine is one of man's greatest friends. But, as in all friendships, a certain amount of intelligence, care, and interest is

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Foreword (cont'd)

necessary to achieve the happiest results. For this reason we have compiled this little book to help you derive the maximum pleasure from your association with this friend of man.

At the outset, let us say, very modestly, that the purpose of this book is not a comprehensive grouping of all drinks that a professional bartender may be called upon to make. Rather, it is our intention to provide the host or hostess or the "home bartender" with a reasonable selection of palatable potations. You will find, in the pages that follow, an abundant variety of drinks for all occasions, and seasons, listed under the classifications that make them alcoholic. The rest of the book is self-explanatory, and we hope that our compilation will enhance your drinking pleasure and furnish you with a dependable guide, as you pursue the delightful adventure of moderate drinking.

If we have omitted some prime favorites of your convivial moments, please pardon the oversight and write them in yourself on the blank page provided for that purpose in the back of the book. And now — *"BOTTOMS UP"!*

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HELPFUL HINTS FOR SUCCESSFUL MIXING

1. Ice is nearly always an absolute essential for any cocktail. If possible, ice your glasses before using them.

2. All cocktails should be strained before serving. Use a wire strainer — not silver.

3. Never use the same ice twice.

4. Remember that the ingredients mix better in a shaker somewhat larger than is necessary to contain them.

5. No drink containing spirits should stand for long in a metal container.

6. Shake the shaker as hard as you can; don't just rock it; you are trying to wake it up, not send it to sleep.

7. Because of the fact that sugar is not easily dissolved in alcohol, it is best, especially in drinks that are to be stirred rather than shaken, to dissolve the sugar before adding the liquor. Always use powdered sugar when available.

8. The rim of a glass may be "sugar-frosted" by rubbing pre-cooled glass with lemon and dipping in powdered sugar. Glasses for "frosted" drinks should be stored in a refrigerator or buried in shaved ice.

9. When mixing a batch of four or more drinks, set all glasses on bar, edges touching. Pour each drink halfway, then go back to the first and level off. Poured this way all drinks have the same consistency.

10. For a well-mixed highball, remember the order of ingredients: whiskey first, sparkling or plain water second.

APPROPRIATE DRINKS WITH MEALS

APPETIZER	Cocktails, Dry Sherry, Madeira or French Vermouth
HORS-d'OEUVRES OYSTERS	Moselle or White Burgundy, Sauterne
SOUP	Sherry or Dry Madeira
FISH	Rhine Wine, Moselle, White Burgundy, Chablis, Riesling, Sauterne
ENTREE	Light Red Wines of Bordeaux or Burgundy
ROAST	Champagne, Barbera, Barberone, Cabernet, Claret
GAME	Burgundy, Pinot Noir
DESSERT	Sweet Madeira, Tokay, Muscatel, or Port
CHEESE	Port
FRUIT	White Port, Malaga, Tokay, Madeira, Vermouth
COFFEE	Fruit Flavored Brandies, Liqueurs. Brown Sherry

Care should be taken never to follow a sweet wine by a dry wine or a heavy wine by a light wine. Champagne is the only wine that may be served with any course and at all times during the meal.

1. COCKTAIL
3-4 oz.

2. HIGHBALL
8 oz.

3. DELMONICO
5 oz.

4. BRANDY
¾-1 oz.

5. OLD FASHIONED
4-6 oz.

6. JIGGER
1½-2½ oz.

7. PONY
¾-1 oz.

8. SHERRY
2 oz.

9. LIQUEUR
¾-1 oz.

10. CHAMPAGNE
6 oz.

11. WINE
4-5 oz.

GLASSWARE

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BRANDY COBBLER

1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill 10 oz. Goblet with Shaved Ice
Add 2 oz. Brandy

Stir well and decorate with fruits in season. Serve with straws.

GIN COBBLER

1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill 10 oz. Goblet with Shaved Ice
Add 2 oz. Dry Gin

Stir well and decorate with fruits in season. Serve with straws.

RUM COBBLER

1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill 10 oz. Goblet with Shaved Ice
Add 2 oz. Rum

Stir well and decorate with fruits in season. Serve with straws.

WINE COBBLER

1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill 10 oz. Goblet with Shaved Ice
Add 3 oz. Port or Sherry

Stir well and decorate with fruits in season. Serve with straws.

WHISKEY COBBLER

1 Teaspoon Powdered Sugar
2 oz. Carbonated Water
Fill 10 oz. Goblet with Shaved Ice
Add 2 oz. Rye or Bourbon Whiskey

Stir well and decorate with fruits in season. Serve with straws.

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COCKTAILS

ABSINTHE COCKTAIL

1½ oz. Absinthe Substitute
¾ oz. Water
¼ oz. Anisette
1 Dash Orange Bitters

Shake well with cracked Ice and strain into 3 oz. Cocktail glass.

ABSINTHE SPECIAL COCKTAIL

1½ oz. Absinthe Substitute
1 oz. Water
¼ Teaspoon Powdered Sugar
1 Dash Orange Bitters

Shake well with cracked Ice and strain into 3 oz. Cocktail glass.

CAFE DE PARIS COCKTAIL

White of 1 Egg
1 Teaspoon Absinthe Substitute
1 Teaspoon Sweet Cream
1½ oz. Dry Gin

Shake well with cracked Ice and strain into 4 oz. Cocktail glass.

APPLEJACK COCKTAIL

1½ oz. Applejack
1 Teaspoon Grenadine
1 Teaspoon Lemon Juice

Shake well with cracked Ice and strain into 3 oz. Cocktail glass.

JACK ROSE COCKTAIL

Juice ½ Lime
White of one Egg
1 Teaspoon Grenadine
1 Jigger Applejack

Shake with cracked Ice, strain.

HONEYMOON COCKTAIL

¾ oz. Benedictine
¾ oz. Apple Brandy
Juice of ½ Lemon
1 Teaspoon Curacao

Shake well with cracked Ice and strain into 3 oz. Cocktail glass.

MERRY WIDOW COCKTAIL NO. 1

1¼ oz. Dry Gin
1¼ oz. French Vermouth
½ Teaspoon Benedictine
½ Teaspoon Absinthe Substitute
1 Dash Orange Bitters

Stir well with cracked Ice and strain into 3 oz. Cocktail glass. Add twist of Lemon Peel and drop in glass.

COCKTAILS

BRANDY COCKTAIL

2 oz. Brandy
¼ Teaspoon Simple Syrup
2 Dashes Bitters
Twist of Lemon Peel

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

BRANDY VERMOUTH COCKTAIL

½ oz. Italian Vermouth
2 oz. Brandy
1 Dash Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

COFFEE COCKTAIL

1 Egg
1 Teaspoon Powdered Sugar
1 oz. Port Wine
1 oz. Brandy

Shake well with cracked Ice, strain into 5 oz. Cocktail glass. Grate Nutmeg on top.

DEPTH BOMB COCKTAIL

¼ Teaspoon Lemon Juice
1 Teaspoon Grenadine
1 oz. Apple Brandy
1 oz. Brandy

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

SIDECAR COCKTAIL

1/3 Jigger Lime Juice
1/3 Jigger Triple Sec or Cointreau
1/3 Jigger Brandy

Add shaved Ice, shake and strain.

STINGER COCKTAIL

1 oz. Creme de Menthe (White)
1 oz. Brandy

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

AFTER SUPPER COCKTAIL

1 oz. Apricot Flavored Brandy
1 oz. Curacao
½ oz. Lemon Juice

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

APRICOT COCKTAIL

Juice of ¼ Lemon
Juice of ¼ Orange
1½ oz. Apricot Flavored Brandy
1 Teaspoon Dry Gin

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

COCKTAILS

PINK WHISKERS COCKTAIL

¾ oz. Apricot Flavored Brandy
¾ oz. French Vermouth
1 oz. Orange Juice
1 Teaspoon Grenadine
¼ Teaspoon Creme de Menthe (White)

Shake well with cracked Ice, strain into 4 oz. Cocktail glass and top with a little Port Wine.

POOP DECK COCKTAIL

1¼ oz. Blackberry Flavored Brandy
½ oz. Port Wine
½ oz. Brandy

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

WINDY CORNER COCKTAIL

2 oz. Blackberry Flavored Brandy

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Grate a little Nutmeg on top.

GILROY COCKTAIL

Juice of ¼ Lemon
½ oz. French Vermouth
¾ oz. Cherry Flavored Brandy
¾ oz. Dry Gin
1 Dash Orange Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

CHAMPAGNE COCKTAIL

Spiral Rind of ½ Lemon
1 Lump Sugar
2 Dashes Bitters

Fill with Champagne. Use 6 oz. Champagne glass.

LONDON SPECIAL COCKTAIL

Put Rind of ½ Orange into 6 oz. Champagne Glass. Add:
1 Lump of Sugar
2 Dashes Bitters

Fill with Champagne, well chilled, and stir gently.

LUXURY COCKTAIL

3 oz. Brandy
2 Dashes Orange Bitters
3 oz. well chilled Champagne

Use 6 oz. Saucer Champagne glass.

ALEXANDER COCKTAIL NO. 2

1 oz. Creme de Cacao
1 oz. Brandy
1 oz. Sweet Cream

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

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COCKTAILS

TROPICAL COCKTAIL

¾ oz. Creme de Cacao
¾ oz. Maraschino
¾ oz. French Vermouth
1 Dash Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

ALEXANDER'S SISTER COCKTAIL

1 oz. Dry Gin
1 oz. Creme de Menthe
1 oz. Sweet Cream

Shake well with cracked Ice and strain into 4 oz. Cocktail glass.

CREME DE MENTHE FRAPPE

Nearly fill glass of fine Ice with White Creme de Menthe. Tilt glass. Over back of inserted spoon, slowly pour 1 oz. Brandy.

FALLEN ANGEL COCKTAIL

Juice of 1 Lemon or ½ Lime
1½ oz. Dry Gin
1 Dash Bitters
½ Teaspoon Creme de Menthe

Shake well with cracked Ice and strain into 3 oz. Cocktail glass. Serve with a Cherry.

ALEXANDER COCKTAIL NO. 1

1 oz. Dry Gin
1 oz. Creme de Cacao
1 oz. Sweet Cream

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

AROUND THE WORLD COCKTAIL

1 oz. Pineapple Juice
½ oz. Green Creme de Menthe
½ oz. Dry Gin

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

BRONX COCKTAIL

1 oz. Dry Gin
½ oz. French Vermouth
½ oz. Italian Vermouth
Juice ¼ Orange

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with Slice of Orange.

BRONX COCKTAIL (DRY)

1 oz. Dry Gin
1 oz. French Vermouth
Juice ¼ Orange

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with Slice of Orange.

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COCKTAILS

CHELSEA SIDE CAR COCKTAIL

Juice of ¼ Lemon
¾ oz. Triple Sec
¾ oz. Dry Gin

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

CLOVER CLUB COCKTAIL

½ jigger Lemon Juice
White of One Egg
Dash of Grenadine
1 jigger Dry Gin

Shake with cracked Ice, strain.

DAMN-THE-WEATHER COCKTAIL

½ Teaspoon Curacao
½ oz. Orange Juice
½ oz. Italian Vermouth
1 oz. Dry Gin

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

DEMPSEY COCKTAIL

1 oz. Dry Gin
1 oz. Apple Brandy
½ Teaspoon Absinthe Substitute
½ Teaspoon Grenadine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

DOCTOR COCKTAIL

Juice ¼ Lemon
¾ oz. Dry Gin
¾ oz. Swedish Punch

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

DRY MARTINI COCKTAIL

1 ½ oz. Dry Gin
¾ oz. French Vermouth
1 Dash Orange Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with an Olive.

DUBONNET COCKTAIL

1 ½ oz. Dubonnet
¾ oz. Dry Gin
1 Dash Orange Bitters may be added

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Twist of Lemon Peel on top and drop in glass.

COCKTAILS

GIBSON COCKTAIL

1 ½ oz. Dry Gin
½ oz. French Vermouth

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Twist of Lemon Peel. Serve with 3 Pearl Onions.

GILROY COCKTAIL

Juice of ¼ Lemon
½ oz. French Vermouth
¾ oz. Cherry Flavored Brandy
¾ oz. Dry Gin
1 Dash Orange Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

GRAPEFRUIT COCKTAIL

1 oz. Grapefruit Juice
1 oz. Dry Gin
1 Teaspoon Maraschino

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

JAMAICA GLOW COCKTAIL

1 oz. Dry Gin
½ oz. Claret
½ oz. Orange Juice
1 Teaspoon Jamaica Rum

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

KISS IN THE DARK COCKTAIL

¾ oz. Dry Gin
¾ oz. Cherry Flavored Brandy
¾ oz. French Vermouth

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

MAGNOLIA BLOSSOM COCKTAIL

Juice of ¼ Lemon
½ oz. Sweet Cream
1 oz. Dry Gin
¼ Teaspoon Grenadine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

MARTINI COCKTAIL (MEDIUM)

1 Dash Orange Bitters
½ oz. French Vermouth
½ oz. Italian Vermouth
1 ½ oz. Dry Gin

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with an Olive.

MARTINI COCKTAIL (SWEET)

1 Dash Orange Bitters
¾ oz. Italian Vermouth
1 ½ oz. Dry Gin

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

COCKTAILS

PINK LADY COCKTAIL

½ oz. Lemon or Lime Juice
½ oz. Grenadine
¾ oz. Heavy Cream
1¼ oz. Gin

Shake with cracked Ice, strain.

WHITE LADY COCKTAIL

Juice of ½ Lemon
White of One Egg
¾ oz. Cointreau
1½ oz. Gin

Shake with Ice, strain.

WHITE ROSE COCKTAIL

¾ oz. Dry Gin
½ oz. Orange Juice
Juice 1 Lime
½ oz. Maraschino
White of 1 Egg

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

DUBONNET COCKTAIL

1½ oz. Dubonnet
¾ oz. Dry Gin
1 Dash Orange Bitters may be added

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Twist of Lemon Peel on top and drop in glass.

MARTINI COCKTAIL (GOLDEN)

1½ oz. Orange Flavored Gin
¾ oz. French Vermouth

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with an Olive.

BACARDI COCKTAIL

1½ oz. Bacardi Rum
Juice ½ Lime
½ Teaspoon Grenadine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

BARBARY COAST COCKTAIL

½ oz. Dry Gin
½ oz. Rum
½ oz. Creme de Cacao
½ oz. Scotch Whiskey
½ oz. Sweet Cream

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

BOLERO COCKTAIL

1½ oz. Rum
¾ oz. Applejack
¼ Teaspoon Italian Vermouth

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

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COCKTAILS

BETWEEN THE SHEETS

Juice of ½ Lemon
¾ oz. Rum
¾ oz. Brandy
¾ oz. Cointreau

Shake with cracked Ice, strain.

CUBAN COCKTAIL NO. 1

Juice of ½ Lime
½ Teaspoon Powdered Sugar
2 oz. Rum

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

CUBAN SPECIAL COCKTAIL

½ oz. Pineapple Juice
Juice ½ Lime
1 oz. Rum
½ oz. Teaspoon Curacao

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Decorate with stick of Pineapple and a Cherry.

DAIQUIRI COCKTAIL

Juice 1 Lime
1 Teaspoon Powdered Sugar
1½ oz. Rum

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

EL PRESIDENTE COCKTAIL NO. 1

Juice 1 Lime
1 Teaspoon Pineapple Juice
1 Teaspoon Grenadine
1½ oz. Rum

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

HAVANA COCKTAIL

1¼ oz. Pineapple Juice
¾ oz. Rum
½ Teaspoon Lemon Juice

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

PLANTER'S COCKTAIL

Juice of ¼ Lemon
½ Teaspoon Powdered Sugar
1½ oz. Jamaica Rum

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

SIDECAR COCKTAIL

Juice ¼ Lemon
½ oz. Triple Sec
1 oz. Brandy

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

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COCKTAILS

WHITE LILY COCKTAIL

¾ oz. Triple Sec
¾ oz. Rum
¾ oz. Dry Gin
¼ Teaspoon Anisette

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

RUSSIAN COCKTAIL

¾ oz. Creme de Cacao
¾ oz. Dry Gin
¾ oz. Vodka

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

FRISCO COCKTAIL

¾ oz. Benedictine
2 oz. Bourbon

Stir with cracked Ice, strain. Add twist of Lemon Peel.

KENTUCKY COCKTAIL

1¼ oz. Pineapple Juice
¾ oz. Bourbon Whiskey

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

KENTUCKY COLONEL COCKTAIL

½ oz. Benedictine
1½ oz. Bourbon Whiskey
Twist of Lemon Peel

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

MANHATTAN COCKTAIL

1 Dash Bitters
¾ oz. Italian Vermouth
1½ oz. Rye or Bourbon Whiskey

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

MANHATTAN (DRY)

1 Dash Bitters
¾ oz. French Vermouth
1½ oz. Rye or Bourbon Whiskey

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with an Olive.

MANHATTAN (SWEET)

1 Dash Bitters
¼ Teaspoon Powdered Sugar
¾ oz. Italian Vermouth
1½ oz. Rye or Bourbon Whiskey

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

COCKTAILS

NEW YORKER COCKTAIL

Juice of ½ Lime
Dash of Grenadine
2 oz. Rye

Shake with cracked Ice, strain. Add twist of Lemon Peel.

OLD FASHIONED COCKTAIL

Use Old Fashioned Cocktail glass
½ Lump Sugar
2 Dashes Bitters
Add enough Water to cover Sugar and muddle well
1 Cube of Ice
2 oz. Rye or Bourbon Whiskey

Stir well. Add Twist of Lemon Rind and drop in glass. Decorate with slice of Orange, Lemon and a Cherry. Serve with stirring rod.

RYE WHISKEY COCKTAIL

1 Dash Bitters
1 Teaspoon Simple Syrup
2 oz. Rye Whiskey

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

SAZERAC COCKTAIL

Put ¼ Teaspoon Absinthe Substitute into an Old Fashioned Cocktail glass and revolve glass until it is entirely coated with the Absinthe Substitute. Then Add:

½ Lump Sugar
2 Dashes Bitters
Sufficient water to cover Sugar, and muddle well
2 Cubes Ice
2 oz. Rye or Bourbon Whiskey

Stir very well. Add Twist of Lemon Peel. (For best results, put glass on Ice for a few minutes before using.)

BARBARY COAST COCKTAIL

½ oz. Dry Gin
½ Rum
½ oz. Creme de Cacao
½ oz. Scotch Whiskey
½ oz. Sweet Cream

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

COCKTAILS

HIGHLAND FLING COCKTAIL

¾ oz. Italian Vermouth
1½ oz. Scotch Whiskey
2 Dashes Orange Bitters

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with an Olive.

HOLE-IN-ONE COCKTAIL

1½ oz. Scotch Whiskey
¾ oz. French Vermouth
¼ Teaspoon Lemon Juice
1 Dash Orange Bitters

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

ROB ROY COCKTAIL

½ Jigger Italian Vermouth
2 Dashes of Bitters
½ Jigger Scotch Whiskey

Cracked Ice, stir, strain. Add twist of Lemon Peel.

ADONIS COCKTAIL

1 Dash Orange Bitters
¾ oz. Italian Vermouth
1½ oz. Dry Sherry

Stir well with cracked Ice and strain into 3 oz. Cocktail glass.

BAMBOO COCKTAIL

2 oz. Sherry
¾ oz. French Vermouth
1 Dash Orange Bitters

Stir well with cracked Ice and strain into 3 oz. Cocktail glass.

BRAZIL COCKTAIL

1¼ oz. French Vermouth
1¼ oz. Sherry Wine
1 Dash Bitters
¼ Teaspoon Absinthe Substitute

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

BROKEN SPUR COCKTAIL

¾ oz. Italian Vermouth
1½ oz. Port Wine
¼ Teaspoon Curacao

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

CHOCOLATE COCKTAIL

1½ oz. Port Wine
¼ oz. Yellow Chartreuse
Yolk of 1 Egg
1 Teaspoon Powdered Sugar

Shake well with cracked Ice and strain into 4 oz. Cocktail glass.

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COCKTAILS

CLOVE COCKTAIL

1 oz. Italian Vermouth
½ oz. Sloe Gin
½ oz. Muscatel Wine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

COFFEE COCKTAIL

1 Egg
1 Teaspoon Powdered Sugar
1 oz. Port Wine
1 oz. Brandy

Shake well with cracked Ice, strain into 5 oz. Cocktail glass. Grate Nutmeg on top.

CREOLE LADY COCKTAIL

1¼ oz. Rye or Bourbon Whiskey
1¼ oz. Madeira Wine
1 Teaspoon Grenadine

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with 1 Green Cherry, 1 Red Cherry and 1 White Cherry.

CUPID COCKTAIL

2 oz. Sherry Wine
1 Egg
1 Teaspoon Powdered Sugar

Shake well with cracked Ice, strain into 5 oz. Cocktail glass. Grate a little Nutmeg on top.

DEVIL'S COCKTAIL

½ Teaspoon Lemon Juice
1¼ oz. Port Wine
1¼ oz. French Vermouth

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

DUNLOP COCKTAIL

¾ oz. Sherry Wine
1 Dash Bitters
1½ oz. Rum

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

EAST INDIA NO. 2

1¼ oz. French Vermouth
1¼ oz. Sherry Wine
1 Dash Orange Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

ELK'S OWN COCKTAIL

White of 1 Egg
1½ oz. Rye or Bourbon Whiskey
¾ oz. Port Wine
Juice ¼ Lemon
1 Teaspoon Powdered Sugar
Add a Strip of Pineapple

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

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COCKTAILS

HOT SPRINGS COCKTAIL

1½ oz. Dry White Wine
½ oz. Pineapple Juice
½ Teaspoon Maraschino
1 Dash Orange Bitters

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

PORT WINE COCKTAIL

2¼ oz. Port Wine
½ Teaspoon Brandy

Stir slightly with cracked Ice, strain into 3 oz. Cocktail glass.

QUARTER DECK COCKTAIL

¾ oz. Sherry Wine
1½ oz. Rum
Juice ½ Lime

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

REFORM COCKTAIL

¾ oz. French Vermouth
1½ oz. Sherry Wine
1 Dash Orange Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

ROC-A-COE COCKTAIL

1¼ oz. Sherry
1¼ oz. Dry Gin

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with a Cherry.

SEVILIA COCKTAIL

½ Teaspoon Powdered Sugar
1 Egg
1 oz. Port Wine
1 oz. Rum

Shake well with cracked Ice, strain into 4 oz. Cocktail glass.

SHERRY AND EGG COCKTAIL

Place an egg in a glass, being careful not to break the yolk. Fill glass with Sherry. Use 4 oz. Cocktail glass.

SHERRY COCKTAIL

2½ oz. Sherry Wine
1 Dash Bitters

Stir well with cracked Ice, strain into 3 oz. Cocktail glass. Twist of Orange Peel and drop in glass.

OCKTAILS

SHERRY TWIST COCKTAIL

1 oz. Sherry Wine
1/3 oz. Brandy
1/3 oz. French Vermouth
1/3 oz. Triple Sec
½ Teaspoon Lemon Juice

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Top with pinch of Cinnamon and twist of Orange Peel in glass.

SLOPPY JOE'S COCKTAIL NO. 2

¾ oz. Pineapple Juice
¾ oz. Cognac
¾ oz. Port Wine
¼ Teaspoon Curacao
¼ Teaspoon Grenadine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

STONE COCKTAIL

½ oz. Rum
½ oz. Italian Vermouth
1 oz. Sherry Wine

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

STRAIGHT LAW COCKTAIL

¾ oz. Dry Gin
1½ oz. Sherry Wine

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

TEMPTER COCKTAIL

1 oz. Port Wine
1 oz. Apricot Flavored Brandy

Shake well with cracked Ice, strain into 3 oz. Cocktail glass.

WHISPERS OF THE FROST COCKTAIL

¾ oz. Rye or Bourbon Whiskey
¾ oz. Sherry Wine
¾ oz. Port Wine
1 Teaspoon Powdered Sugar

Shake well with cracked Ice, strain into 3 oz. Cocktail glass. Serve with Slices of Lemon and Orange.

XERES COCKTAIL

1 Dash Orange Bitters
2 oz. Sherry Wine

Stir well with cracked Ice, strain into 3 oz. Cocktail glass.

COLLINS

BRANDY COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Brandy

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Orange, Lemon and a Cherry. Serve with straws.

JOHN COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Holland Gin

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well.

Decorate with slice of Orange, Lemon and a Cherry. Serve with straws.

MINT COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Mint Flavored Gin

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon, Orange and a Cherry. Serve with straws.

ORANGE GIN COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Orange Flavored Gin

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon, Orange and a Cherry. Serve with straws.

RUM COLLINS

Juice 1 Lime
1 Teaspoon Powdered Sugar
2 oz. Rum

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon and a Cherry and drop Lime in glass. Serve with straws.

SLOE GIN COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Sloe Gin

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon, Orange and a Cherry. Serve with straws.

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COLLINS

TOM COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Dry Gin

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon, Orange and Cherry. Serve with straws.

WHISKEY COLLINS

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Rye or Bourbon Whiskey

Pour into 12 oz. Tom Collins glass. Add several Cubes of Ice, fill with Carbonated Water and stir well. Decorate with slice of Lemon, Orange and a Cherry. Serve with straws.

COOLERS

GIN COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water, and stir.

Fill glass with cracked Ice and add:
2 oz. Dry Gin
Fill with Carbonated Water or Ginger Ale

Insert spiral of Orange or Lemon Peel (or both) and dangle end over rim of glass.

RUM COOLER

Into 12 oz. Tom Collins glass, put:
½ Teaspoon Powdered Sugar
2 oz. Carbonated Water, and stir.

Fill glass with cracked Ice and add:
2 oz. Rum
Fill with Carbonated Water or Ginger Ale

Insert spiral of Orange or Lemon Peel (or both) and dangle end over rim of glass.

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CUPS

CHAMPAGNE CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Champagne. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

CLARET CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Claret. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

CIDER CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Cider. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

LOVING CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Claret. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

CUPS

RHINE WINE CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Rhine Wine. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

SAUTERNE CUP

Use Large Glass Pitcher
4 Teaspoons Powdered Sugar
6 oz. Carbonated Water
½ oz. Triple Sec
½ oz. Curacao
2 oz. Brandy

Fill pitcher with cubes of Ice. Add 1 Pint of Sauterne. Stir well and decorate with as many fruits as available and also Rind of Cucumber inserted on each side of pitcher. Top with small bunch of Mint Sprigs. Serve in 5 oz. Claret glass.

DAISIES

BRANDY DAISY

Juice of ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Raspberry Syrup or Grenadine
2 oz. Brandy

Shake well with cracked Ice and strain into Stein or 8 oz. metal cup. Add Cube of Ice and decorate with fruit.

GIN DAISY

Juice of ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Raspberry Syrup or Grenadine
2 oz. Dry Gin

Shake well with cracked Ice and strain into Stein or 8 oz. metal cup. Add Cube of Ice and decorate with fruit.

DAISIES

RUM DAISY

Juice of ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Raspberry Syrup or Grenadine
2 oz. Imported Rum

Shake well with cracked Ice and strain into Stein or 8 oz. metal cup. Add Cube of Ice and decorate with fruit.

WHISKEY DAISY

Juice of ½ Lemon
½ Teaspoon Powdered Sugar
1 Teaspoon Raspberry Syrup or Grenadine
2 oz. Rye or Bourbon Whiskey

Shake well with cracked Ice and strain into Stein or 8 oz. metal cup. Add Cube of Ice and decorate with fruit.

EGG NOGS

BALTIMORE EGG NOG

1 Egg
1 Teaspoon Powdered Sugar
½ oz. Apricot Flavored Brandy
½ oz. Rum
1 oz. Madeira Wine

Fill glass with Milk, shake well with cracked Ice and strain into 12 oz. Tom Collins glass. Grate Nutmeg on top.

BREAKFAST EGG NOG

1 Egg
½ oz. Curacao
2 oz. Apricot Flavored Brandy
Fill glass with Milk

Shake well with cracked Ice, strain into 12 oz. Tom Collins glass. Grate Nutmeg on top.

CHRISTMAS YULE EGG NOG

Beat the yolks and whites of 12 Eggs separately, pour together and add:

1 Pinch Baking Soda
6 oz. Imported Rum
2 lbs. Granulated Sugar

Beat into stiff batter. Then add:

1 qt. Milk
1 qt. Sweet Cream
2 qts. Rye or Bourbon Whiskey, and stir. Set in refrigerator over night.

Befort serving, stir again, serve in 4 oz. Punch glasses. Grate Nutmeg on top.

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EGG NOGS

CIDER EGG NOG

1 Egg
1 Teaspoon Powdered Sugar
¼ pt. Milk

Shake well with cracked Ice, strain into 12 oz. Tom Collins glass. Then fill glass with Sweet Cider. Grate Nutmeg on top.

EGG NOG

1 Whole Egg
1 Teaspoon Sugar
5 oz. Milk
1 Jigger Brandy, Whiskey, Rum, Sherry, or Port

Shake with cracked Ice, strain, sprinkle with nutmeg.

GENERAL HARRISON'S EGG NOG

1 Egg
1 Teaspoon Powdered Sugar

Shake well with cracked Ice, strain into 12 oz. Tom Collins glass. Fill glass with Claret or Sweet Cider. Grate Nutmeg on top.

FIXES

BRANDY FIX

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Teaspoon Water and stir
Fill glass with Shaved Ice
2 oz. Brandy
½ oz. Wild Cherry Flavored Brandy

Use 12 oz. Tom Collins glass. Stir well. Add slice of Lemon. Serve with straws.

GIN FIX

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Teaspoon Water and stir
Fill glass with Shaved Ice
2½ oz. Dry Gin

Use 12 oz. Tom Collins glass. Stir well. Add slice of Lemon. Serve with straws.

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FIXES

RUM FIX

Juice ½ Lemon or 1 Lime
1 Teaspoon Powdered Sugar
1 Teaspoon Water and stir
Fill glass with Shaved Ice
2½ oz. Rum

Use 12 oz. Tom Collins glass. Stir well. Add slice of Lemon. Serve with straws.

WHISKEY FIX

Juice ½ Lemon
1 Teaspoon Powdered Sugar
1 Teaspoon Water and stir
Fill glass with Shaved Ice
2½ oz. Rye or Bourbon Whiskey

Use 12 oz. Tom Collins glass. Stir well. Add slice of Lemon. Serve with straws.

FIZZES

SLOE GIN FIZZ

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Sloe Gin

Shake well with cracked Ice and strain into 8 oz. Highball glass. Fill with Carbonated Water. Decorate with slice of Lemon.

HIGHBALLS

APPLEJACK HIGHBALL

1 Cube of Ice
2 oz. Applejack

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

BERMUDA HIGHBALL

1 Cube of Ice
¾ oz. Dry Gin
¾ oz. Brandy
¾ oz. French Vermouth

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

HIGHBALLS

BITTERS HIGHBALL

1 Cube of Ice
¾ oz. Bitters

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

BOURBON HIGHBALL

1 Cube of Ice
2 oz. Bourbon Whiskey

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

BRANDY HIGHBALL

1 Cube of Ice
2 oz. Brandy

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

BULLDOG HIGHBALL

1 Cube of Ice
Juice of ½ Orange
2 oz. Dry Gin

Fill 8 oz. Highball glass with Ginger Ale and stir.

CABLEGRAM HIGHBALL

Juice ½ Lemon
1 Teaspoon Powdered Sugar
2 oz. Rye or Bourbon Whiskey

Stir well with cracked Ice and fill with Ginger Ale. Use 8 oz. Highball glass.

COGNAC HIGHBALL

1 Cube of Ice
2 oz. Cognac

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

DUBONNET HIGHBALL

1 Cube of Ice
2 oz. Dubonnet

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

ENGLISH HIGHBALL

1 Cube of Ice
¾ oz. Dry Gin
¾ oz. Brandy
¾ oz. Italian Vermouth

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

HIGHBALLS

GIN BUCK

4 oz. Gin
Juice ¼ Lemon

Crush Lemon in Highball glass; add cracked Ice and Gin. Stir and fill glass with Ginger Ale.

GIN HIGHBALL

1 Cube of Ice
2 oz. Dry Gin

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

IRISH WHISKEY HIGHBALL

1 Cube of Ice
2 oz. Irish Whiskey

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

LEAP FROG HIGHBALL

Juice ½ Lemon
2 oz. Dry Gin
1 Cube of Ice

Fill 8 oz. Highball glass with Ginger Ale, stir gently.

MINT HIGHBALL

1 Cube of Ice
2 oz. Creme de Menthe

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

MONTE CARLO IMPERIAL HIGHBALL

2 oz. Dry Gin
½ oz. Creme de Menthe (White)
Juice ¼ Lemon

Shake well with cracked Ice, strain into 8 oz. Highball glass, fill glass with Champagne.

ORANGE GIN HIGHBALL

1 Cube of Ice
2 oz. Orange Flavored Gin

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

RUM HIGHBALL

1 Cube of Ice
2 oz. Imported Rum

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

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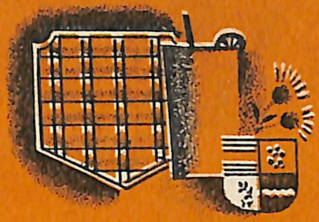
HIGHBALLS



RYE HIGHBALL

1 Cube of Ice
2 oz. Rye Whiskey

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

SCOTCH WHISKEY HIGHBALL

1 Cube of Ice
2 oz. Scotch Whiskey

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

WHISKEY HIGHBALL

1 Cube of Ice
2 oz. Rye or Bourbon Whiskey

Fill 8 oz. Highball glass with Ginger Ale or Carbonated Water. Add Twist of Lemon Peel, if desired, and stir gently.

WILD EYED ROSE HIGHBALL

Juice of ½ Lime
½ oz. Grenadine
2 oz. Irish Whiskey
1 Cube of Ice

Fill 8 oz. Highball glass with Carbonated Water, stir gently.

JULEPS

MINT JULEP

Crush Mint with 1 tsp. Sugar, dash of Water, in 12 oz. glass. Fill with cracked Ice, pour Bourbon to ½ inch of top. Set glass in shaved ice, stir until frosted, decorate.

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PUNCHES

BOMBAY PUNCH

Juice of 1 Dozen Lemons

Add enough Powdered Sugar to sweeten. Place large block of Ice in Punch bowl and stir.

Then add:

1 qt. Brandy
1 qt. Sherry Wine
¼ pt. Maraschino
¼ pt. Curacao
4 qts. Champagne
2 qts. Carbonated Water

Some prefer to add the strained contents of a Pot of Tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

BRANDY PUNCH

Juice of 1 Dozen Lemons
Juice of 4 Oranges
Add enough Sugar to sweeten
8 oz. Grenadine
1 qt. Carbonated Water

Place large block of Ice in Punch Bowl and stir well. Then add:

½ Pint Curacao
2 qts. Brandy

Some prefer to add the strained contents of a Pot of Tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

BRIGHTON PUNCH

¾ oz. Rye or Bourbon Whiskey
¾ oz. Cognac
¾ oz. Benedictine
Juice ½ Orange
Juice ½ Lemon

Fill 12 oz. Tom Collins glass with shaved Ice and Carbonated Water and stir. Serve with straws.

CHAMPAGNE PUNCH

Juice of 1 Dozen Lemons

Add enough Powdered Sugar to sweeten

1 qt. Carbonated Water

Place large block of Ice in Punch Bowl and stir well. Then add:

½ pt. Maraschino
½ pt. Curacao
1 pt. Brandy
2 qts. Champagne

Some prefer to add the strained contents of a Pot of Tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

PUNCHES

CLARET PUNCH

Juice of 1 Dozen Lemons
Add enough Powdered Sugar to sweeten

1 qt. Carbonated Water

Place large block of Ice in Punch Bowl and stir well. Then add:

½ pt. Curacao
1 pt. Brandy
3 qts. Claret

Some prefer to add the strained contents of a Pot of Tea. Stir well and decorate with fruits in season. Serve in 4 oz. Punch glasses.

MILK PUNCH

1 Teaspoon Powdered Sugar
2 oz. Brandy, Rum, Gin or Whiskey
½ Pint Milk

Shake well with cracked Ice, strain into 12 oz. Tom Collins glass and grate Nutmeg on top.

PLANTER'S PUNCH NO. 1

Juice 2 Limes
2 Teaspoons Powdered Sugar
2 oz. Carbonated Water

Fill 12 oz. Tom Collins glass with shaved Ice and stir until glass is frosted. Add 2 Dashes Bitters. 2½ oz. Rum. Stir and decorate with slice of Lemon, Orange, Pineapple and a Cherry. Serve with straws.

PLANTER'S PUNCH NO. 2

Juice 1 Lime
Juice ½ Lemon
Juice ½ Orange
1 Teaspoon Pineapple Juice
2 oz. Rum

Pour above into 16 oz. glass, well filled with shaved Ice. Stir until glass is frosted. Then add 1 oz. Jamaica Rum and top with ¼ Teaspoon Curacao. Decorate with slice of Orange, Lemon, Pineapple and a Cherry, also Sprig of Mint dipped in Powdered Sugar. Serve with straws.

SOURS

WHISKEY SOUR

½ Jigger Lemon and Lime Juice
1 Teaspoon Powdered Sugar
1 Jigger Whiskey

Shake with cracked ice and strain.

WINES IN COOKERY

WINE cookery simply means cooking with wine. It's that magic touch that enhances any dish to which it is effectively applied and results in an entirely new flavor, stimulating to any appetite.

While almost any wine can be used with almost any food, there are natural "taste harmonies" between certain wines and foods, and a knowledge of these is part of the knack of wine cookery.

Sherry is perhaps the most versatile blender in the kitchen. Cream soups, many clear soups, fish and seafood of all kinds are natural flavormates with Sherry. Other foods that "come alive" when this nutty-flavored wine is added, are chicken dishes, sauces for ham and other meats, as well as sauces for beans and puddings.

Next to Sherry in popularity for cookery are the white table wines. Their light flavors go especially well with fish, chicken and veal. Cheese dishes, seafood and curries, too, are made more palatable when Rhine Wine or Sauterne replaces part of the liquid called for in the recipe.

Red table wines enhance the natural flavors of red meats. Burgundy or Claret harmonizes well in bean dishes, particularly those which contain molasses. Pot roasts, stews and variety meats like kidneys, liver and heart are greatly abetted by the use of red wine in their preparation. Marinating these meats in red or white table wine improves their flavor and texture. And the wine marinade makes a most delicious gravy.

Dessert wines such as Sweet Sherry, Port, Muscatel and Madeira are most appropriately used to add flavor to desserts and sweet sauces. An excellent after-dinner treat can be prepared quickly by soaking mixed diced fruits in Port, and a little Muscatel added to mince meat does wonders for mince pie.

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WINES IN COOKERY (cont'd)

The beginner, however, will do well to follow some of the established recipes at first. In that way she will develop an idea of what good wine cookery should be, and she will soon be ready to experiment, letting her judgment and sense of taste be her guide.

RECIPES

POTATO SOUP WITH WINE

Cover 3 or 4 diced potatoes, 4 diced carrots and 1 diced onion with 2 cups boiling water; add 1½ tsps. salt and cook until very tender (about 15 minutes). Do not drain. Mash, add 2 cups milk; season with salt, pepper and celery salt; heat to boiling. Add ½ cup Sauterne Wine and serve at once, sprinkling top with minced parsley. Makes 5 cups.

BROILED FISH AND WHITE WINE

Brush fish with oil or melted fat; season, place on greased pan, 2 inches below broiling unit. Broil, basting occasionally with White Wine, Rhine Wine or Sauterne. Turn thick slices or whole small fish when browned on one side; broil fillets flesh-side-up, without turning. Fish is done when it flakes easily when tested with fork (10 to 20 min.).

WINE BAKED BEANS

Cover 1½ cups dried red or kidney beans with cold water, soak 4 to 6 hours. Drain, add 2 cups boiling water, cover, simmer 1 hour. Add 1½ tsps. salt and continue cooking until tender — about 15 minutes. Drain beans, add 1 tbsp. brown sugar, 1/3 cup catsup, ½ cup Claret Wine. Mix well, put into casserole. Top with rings of green pepper filled with grated cheese. Bake at 350° F. 1 hour. Serves 5 or 6.

While quantities suggested are for family-size groups, they can be revised as required for larger gatherings.

FIRST AVE. WINE & LIQUOR CORP.

1158 First Avenue, New York City

For Liquor . . . Quicker . . .

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WINES IN COOKERY RECIPES

SPAGHETTI BAKED WITH RED WINE

Mince 1 onion, 1 clove garlic, ½ green pepper and fry in ¼ cup bacon fat. Add ½ lb. ground beef and cook, stirring, until seared. Add 2½ cups diced fresh tomatoes, 1 tsp. sugar. Salt and pepper to taste. Simmer 30 minutes. Add ½ cup California Burgundy Wine. Mix with 3 cups cooked spaghetti, ¾ cup diced American cheese. Put in casserole. Bake 1 hour at 325° F. Serves 4 or 5.

SHERRIED VEAL A LA KING

Saute 1 cup sliced mushrooms and 4 tbsps. chopped green pepper 5 min. in 4 tbsps. margarine or butter. Stir in 4 tbsps. flour. Add 2 cups milk (or milk and veal stock) and cook, stirring, until thickened. Season well. Add 2 cups cubed cooked veal, 2 tbsps. chopped pimento and ¼ cup Sherry Wine. Heat; serve on toast or crisp waffles. Serves 6.

PORK AND NOODLE CASSEROLE WITH WHITE WINE

Cut ½ lb. lean pork in strips and brown in 2 tbsps. pork fat in hot skillet. Add 3 tbsps. chopped onion and ¾ cup chopped celery and fry 5 min. Dissolve 3 bouillon cubes in 1½ cups boiling water, add and simmer, covered, 15 min. Add ¾ cup Sauterne Wine. Mix with 4 cups cooked noodles (½ lb. uncooked) and ¼ cup sliced stuffed olives. Season to taste. Bake in moderate oven (350° F.) 40 min. Serves 4.

HOLIDAY RECIPES WITH WINES AND LIQUORS

HOT BUTTERED RUM

1½ oz. Jamaica Rum
1 lump of Sugar
Small slice of Butter
4 Cloves
Fill with boiling water, stir.

HOT TODDY

1 lump Sugar
1 Cinnamon Stick
3 Cloves stuck in Lemon Slice
1 jigger rum
Mix and add boiling water.

HOLIDAY RECIPES WITH WINES AND LIQUORS

TOM AND JERRY

Beat white and yolk of 1 egg separately. Blend, add 1 tsp. powdered sugar, beat again. Pour in ½ jigger each of brandy, rum. While stirring, top with hot milk or boiling water. Sprinkle with nutmeg.

WINE PLUM PUDDING

1 cup seedless raisins
½ cup diced candied orange and lemon peels
½ cup diced citron
½ cup sliced candied cherries
¾ cup California Sherry Wine
1 cup chopped kidney suet
2 cups fine bread crumbs
¾ cup sugar
1/3 cup flour
½ tsp. salt
½ tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
½ cup chopped walnuts
6 eggs, well beaten

Combine fruits, add wine and let stand several hours or overnight. Combine other ingredients in order given, add fruit-in-wine, mix well. Pour into one large (1½ or 2 qt.) ring or melon mold or bowl, cover tightly (use vegetable parchment paper tied on snugly if mold does not have a lid). Set mold on rack in kettle; pour boiling water around it, letting water come up well on sides of mold; cover kettle and boil vigorously 3½ hours. Add more hot water as needed. Serve at once, if desired; or cool and store in cold place until needed, then resteam about an hour, or until thoroughly heated. Makes 12 to 16 servings. For sumptuous Holiday eating serve with Hot Wine Pudding Sauce.

HOLIDAY RECIPES WITH WINES AND LIQUORS

BURGUNDY BAKED HAM

Bake half a ham cut-side down in uncovered pan in very slow oven (275° F.), allowing 30 minutes per lb. Remove skin, score fat, spread with ½ cup brown sugar mixed with 1 tbsp. cornstarch; stick with whole cloves. Place fat-side up in open pan, pour 1 cup California Burgundy or Claret Wine around ham, and bake in hot oven (375° F.) about 30 minutes, until glazed, basting frequently with wine in pan. Remove ham, dilute syrup in pan with a few spoonfuls of wine, heat and serve as sauce for ham. Serve your Burgundy Baked Ham piping hot. To bring out its true goodness, accompany with glassfuls of the same kind of fine red table wine you've used in the baking.

TURKEY TETRAZZINI

½ lb. spaghetti
½ cup sliced mushrooms
3 tbsps. butter or margarine
3 tbsps. flour
¾ cup consomme
¾ cup California Sauterne Wine
½ cup evaporated milk
1½ cups leftover turkey (or chicken), cubed

Cook spaghetti in salted water till tender; drain and rinse with hot water. Cook mushrooms in butter or margarine for 5 minutes. Sprinkle with flour, stir, add consomme and wine; cook, stirring until smooth. Add evaporated milk; season to taste. In a greased baking dish put a layer of spaghetti, then a layer of turkey, and a layer of mushroom sauce. Repeat, ending with a top layer of spaghetti. Sprinkle top generously with buttered bread crumbs mixed with grated Parmesan-type cheese. Bake in hot oven (450° F.) until lightly browned and bubbling. Serves 5 or 6.

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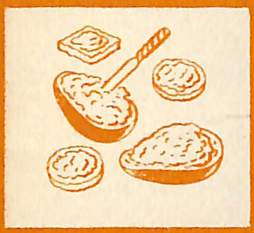
TEMPTING APPETIZERS



GUACAMOLE

Peel and mash a ripe avocado; add a tablespoon of finely minced or grated onion and about half a clove of garlic, minced or grated. Blend with 2 tablespoons chili sauce, dash of cayenne and salt to taste. Serve in a bowl, or in the half shells of the avocado, with crackers. Let guests spread their own.

STUFFED CELERY SUPERB

Blend cream cheese with anchovy paste to taste; add a little cream to soften. Use this mixture to stuff crisp inner stalks of celery. Cut them in two-inch lengths to serve.

TASTY SPREADS

Smoked cheese. Avocado mashed with crisp bacon. Chopped hard-cooked egg blended with mayonnaise, prepared mustard, salt and pepper. Cottage cheese (rather dry) mixed with chopped chives, celery, radishes. Cream cheese blended with horseradish. Grated yellow cheese blended with Sherry Wine.

MISCELLANEOUS ACCOMPANIMENTS

Ripe olives. Green olives. Salted peanuts. Salted mixed nuts. Parched corn. Tiny hot sausages. Inch-long pieces of frankfurters, hot. Marble-size meat balls speared on toothpicks. Quarter-size biscuits topped with melted cheese.

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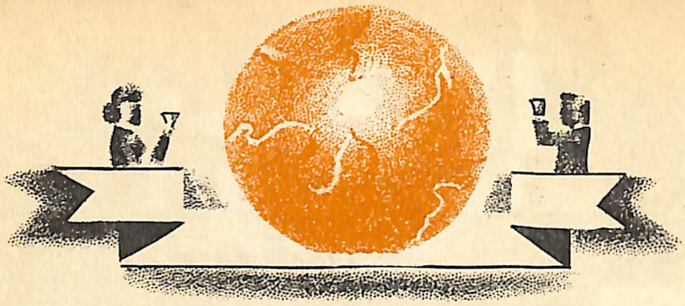

TOASTS . . . THE WORLD OVER

FRENCH	A Votre Santé !
BRITISH	Cheers ! Cheerio !
SCANDINAVIAN	Skoal !
GERMAN	Prosit !
SPANISH	Salud !
ITALIAN	Salute !
HEBREW	Lachaim !
RUSSIAN	Nazdarovya !
GREEK	Iss Ighian !
DUTCH	Proost !

and in the GOOD OLD U.S.A.

BOTTOMS UP . . .

PERSONAL DISCOVERIES AND FAVORITES

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